

GRAND FORKS COUNTRY CLUB

BANQUET GUIDE



A LETTER FROM THE CHEF

Greetings,

My name is Joseph Eckblad, Executive Chef at the Grand Forks Country Club. Thank you for choosing us to host your event.

Grand Forks Country Club is an exceptional space to host any gathering: Large windows provide stunning views of our picturesque surroundings throughout the year, and the clubhouse has four different spaces to select from. Our unique, modernized pub has large televisions perfect for game-day celebrations. Our dining room space is bathed in natural light by day and warm candlelight by night. The ballroom features a fireplace and offers a more secluded fine-dining atmosphere. Last but not least, our pro-shop is a quaint, cozy space for smaller gatherings.

In the following pages you will find a variety of food options designed to cater any event, from breakfast to dinner. If you do not find what you're looking for, we can work together to create a more personalized menu for you and your guests. Our number one goal is to ensure our guests feel welcome and enjoy their time spent with us. Let us know how we can help you in any way.

Please reach out to me with any questions you may have regarding personalized menus with the contact information below.

Bon appétit!

Joe Eckblad
Executive Chef
Grand Forks Country Club
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BREAKFAST

PLATED OR BUFFET

PRICED PER PERSON

• COFFEE + ORANGE JUICE • CARAMEL ROLLS • BACON OR SAUSAGE • SCRAMBLED EGGS • SEASONAL FRUIT THE BOGEY • COFFEE + ORANGE JUICE • HASHBROWNS • SAUSAGE OR BACON • BISCUITS + GRAVY

SEASONAL FRUIT

A LA CARTE

PRICED PER PERSON

PANCAKES	\$4
FRENCH TOAST	\$4
SAUSAGE	\$4
BACON	\$5
ORANGE JUICE	\$3.50
COFFEE	\$2.50
EGG BAKE	\$9
SCRAMBLED EGGS	\$4
BISCUITS + GRAVY	\$4.50
BREAKFAST SANDWICHES • CROISSANT, BAGEL, OR ENGLISH MUFFIN WITH BACON, EGG, AND CHEESE	\$7.50

ITEMS PRICED PER DOZEN

BAGELS + CREAM CHEESE	\$18
ASSORTED PASTRIES	\$19
ASSORTED MUFFINS	\$20
CARAMEL ROLLS	\$21
CINNAMON ROLLS	\$26

LUNCH

TOURNAMENT BUFFETS

PRICED PER PERSON A LA CARTE

•	HOT DOGS (SERVED WITH	\$7
	TOPPINGS)	Φ/

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- BRATWURST (SERVED WITH TOPPINGS) \$8
- PULLED PORK (SERVED WITH A BRIOCHE BUN)
- CHICKEN BREAST \$13
- BURGERS \$13
 - CHICKEN BREAST AND BURGER SERVED WITH LETTUCE, TOMATO, ONION, KETCHUP, MUSTARD, AND MAYONAISE
 - ADDITIONAL TOPPINGS MAY BE ADDED FOR \$.50 PER MEAL, BACON AT \$1 PER MEAL

SIDE OPTIONS

PRICED PER PERSON

BAKED BEANS	\$1.50
BAG OF CHIPS	\$2.50
• COOKIES	\$1.50
• PASTA SALAD	\$3
• POTATO SALAD	\$3
• FRUIT	\$3.50

LUNCH BUFFETS

PRICED PER PERSON

PASTA BAR

- LINGUINI NOODLES WITH ALFREDO AND MARINARA SAUCE.
- SALAD BOWL WITH TWO DRESSING OPTIONS
- GARLIC TOAST

SANDWICH BAR

- SLICED HAM + TURKEY, LETTUCE, TOMATO, MAYONAISE, CHEDDAR + SWISS CHEESE, BUNS
- CHOICE OF CHIPS OR FRUIT

TACO BAR

- SOFT SHELLS, TACO BEEF, FAJITA CHICKEN, LETTUCE, SOUR CREAM, TOMATOES, ONIONS, BLACK OLIVES, JALAPENOS, SHREDDED CHEESE, SALSA, HOT SAUCE
- INCLUDES REFRIED BEANS AND SPANISH RICE

\$13

\$13

\$16

DINNER

BUFFET DINNERS

CHOOSE ONE ENTREE FOR THE PRICE LISTED.
ADDITIONAL ADD-ON PRICES LOCATED IN THE
BOTTOM RIGHT-HAND CORNER.

ALL DINNERS INCLUDE:

SALAD: CAESAR OR HOUSE

STARCH (CHOOSE 1):

- GARLIC MASHED POTATOES
- BUTTERED IDAHO POTATOES
- PARSLEY NEW POTATOES

PLATED DINNERS

CHOOSE UP TO 3 ENTREE OPTIONS. ALL ENTREES ARE SERVED WITH 1 STARCH, AND 1 VEGETABLE SIDE.

INCLUDED IN PLATED MEALS:

DINNER ROLLS

WITH HONEY BASIL BUTTER

VEGETABLE (CHOOSE 1):

- GREEN BEANS AMANDINE
- GLAZED CARROTS
- BROCCOLINI
- ASPARAGUS

TIER I ENTREE OPTIONS \$30:

PRICED PER PERSON

CHICKEN BREAST

SAUCE OPTIONS:

- MARSALA
 - MARSALA WINE, MUSHROOMS, THYME, CREAM, LEMON
- TARRAGON
 - CHICKEN STOCK, TARRAGON, CREAM
- PICCATA
 - LEMON, CAPERS, BUTTER, WINE
- PARMESAN
 - o ONION, BUTTER, TOMATO SAUCE, MOZZARELLA
- BÉARNAISE
 - SHALLOTS, GARLIC DEMI GLAZE, BOURBON, BUTTER

FISH ENTREES

- COD WITH PICCATA SAUCE
- WALLEYE AMANDINE
- SALMON WITH DILL CREAM SAUCE

STEAK ENTREES

- 10 OZ CERTIFIED HEREFORD SIRLOIN
- 10 OZ CERTIFIED HEREFORD BOURBON NY STRIP
- BFFF BOURGUIGNON
- SIRI OIN ROAST WITH BORDELAISE SAUCE

PASTA ENTREES

- LASAGNA ROLL UP
 - THREE NOODLES ROLLED IN MARINARA SAUCE WITH MOZZARELLA CHEESE
- CAJUN ALFREDO
 - PEPPERS, ONIONS, AND GARLIC IN A CAJUN CREAM SAUCE
- GNOCCHI
 - POTATO DUMPLING PASTA, TOMATO CREAM SAUCE, MOZZARELLA

TIER II ENTREE OPTIONS \$40:

PRICED PER PERSON

- 14 OZ PRIME RIB
- 8 OZ FILET MIGNON
 WITH BORDELAISE SAUCE
- COLD WATER LOBSTER TAIL

OPTIONAL BUFFET ADD ONS:

PRICED PER PERSON

•	ADDITIONAL TIER I ENTREE	\$8
•	ADDITIONAL TIER II ENTREE	\$15
•	ADDITIONAL VEGETABLE	\$3
•	ADDITIONAL STARCH	\$3

APPETIZERS + DESSERTS

APPETIZERS

GARDETTO'S SNACK MIX	\$3/PERSON
BRUSCHETTA	\$10/DOZEN
MEATBALLS (BBQ, SWEDISH, ITALIAN)	\$20/DOZEN
DEVILED EGGS	\$14/DOZEN
BACON RANCH POTATO SKINS	\$16/DOZEN
CHICKENS WINGS (BONE-IN OR BONELESS)	\$16/DOZEN
MINI SANDWICHES (TURKEY, ROAST BEEF, HAM)	\$32/DOZEN
SHRIMP COCKTAIL	\$29/DOZEN
SPICY CRAB DIP (SERVED WITH CHIPS)	\$110/SERVES 40
SPINACH DIP	\$60/SERVES 40
CHEESE PLATE (CHEDDAR, HAVARTI, SWISS, SMOKED BLUE)	\$100/SERVES 40
MEAT PLATE (HAM, SALAMI, PASTRAMI, TURKEY)	\$90/SERVES 40
CRUDITÉS TRAY WITH ONION DIP	\$70/SERVES 40
SEASONAL FRUIT TRAY	\$80/SERVES 40
CHEESE CURDS	\$80/SERVES 40
HUMMUS SPREAD WITH TORTILLA AND PITA CHIPS	\$60/SERVES 40

DESSERTS

CHOCOLATE MOUSSE CAKE	\$9/PERSON
TIRAMISU WITH STRAWBERRY RUM SAUCE	\$8/PERSON
CHEESECAKE	
NY WITH CARAMEL AND CHOCOLATE SAUCE SNICKERS	\$9/PERSON

• SALTED CARAMEL